

**KitTech –
Effective fire protection for
kitchen exhaust air ducts:**

KitTech from BÄRO, an air hygiene specialist, is a technical innovation for drastically reducing the grease residue in kitchen exhaust air which can cause fires. With the help of UV-C radiation that takes place in a closed chamber inside the system, up to 99.9% of grease is destroyed and “cold burned”. The residue produced during this process is 100% bio-degradable and exits the system with the waste air stream. In this



way the system prevents grease residue from collecting in exhaust air from kitchens and greatly reduces the risk of fire.

**Cost-saving side effect:
Cleaning and maintenance
costs are reduced to a
minimum.**

The whole KitTech module can be retrofitted in any existing or planned exhaust air system.

For further information visit

www.baero.com

or tel. +49 (0)2174 - 799 505

**Put an end to smells caused
by kitchen exhaust air!**

KitTech is a high-performance UV-C ozone system which ensures an up to 90% reduction of unpleasant smells from kitchen exhaust air. The air hygiene specialist BÄRO offers forward-thinking managers of large restaurants and canteens an opportunity to reduce emissions with a strong smell and to meet the strict requirements of the Federal Immission Control Act (BImSchG).

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